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BerghausAlpenrösli



## Starters

### Small leaf salad

12

### Winter leaf salad

Cherry tomatoes / pumpkin/ croutons

18

### Lamb's lettuce

Egg / Bacon / Parmesan

18

### Grisons barley soup

with chive oil

also vegan available

16/19

### Truffle parmesan soup

Crispy Prawn

23

### Two kinds of beetroot

Passion fruit / quinoa

21

### Prättigauer platter

Alpine cheese / air dried Grisons beef / salsiz,  
ham / bacon / pear bread

31

### Nischi`s beef tartar

Balsamic shallots / apple capers / egg yolk  
served with toasted local "Zopf" bread

26 | 39

## Main courses

### Grisons Capuns

Swiss chard / air dried Grisons beef / cheese / cranberry  
Vegetarian: Swiss chard / dried tomatoes/ cheese / cranberry

31

### Braised parsley root

Kale / celery and raspberry puree / carrot and ginger broth

35

## **Main courses**

### **Flavored pikeperch**

Kabi potato mash / mustard gnage

41

### **Braised veal cheeks**

Creamy polenta / onion jam

52

### **Fillet of beef**

Pommes Alumettes / vanilla savoy cabbage / port jus

150gr | 56 / 200gr | 67

## **from 2 persons**

### **Davoser Cheese fondue**

Davoser cheese / bread cubes / pickles

34 l per person

### **Farmer's fondue**

Davoser cheese / onions / bacon / bread cubes / pickles,

37 l per person

### **Truffle fondue**

Davoser cheese / truffle/ bread cubes / pickles,

42 l per person

### **Additional**

Potatoes

6

### **Fondue Chinoise**

Rosemary bouillon

Beef / veal / chicken

French fries / various sauces

Soup with or without sherry on request

250gr. | 68 l per person

120 gr. | 28 l Supplement

**All prices in CHF incl. VAT.**